

## Farmhouse ale III

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (58.3%)	80 %	4
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.4 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM601 Senalio mieles	Ale	Liquid	800 ml	Fermentum Mobile
FM602 Kolnaseta ragus	Ale	Liquid	800 ml	Fermentum Mobile

### Notes

- Warka podzielona na dwie części  
*Nov 13, 2018, 9:34 AM*